286 402 lugs or cogs, which lift up a heavy wooden hammer and let it drop, 4 times for each revolution. Two staggered sets of cogs and 2 hammers give the cloth a constant pounding as long as it is left there.

No one seems to know who invented these mills or who makes them. When you encounter them along a stream, they are usually unattended. Apparently the wife, having woven her cloth, turns it over to her husband, who takes it to the mill to be fulled. There is no professional fuller, and each mill seems to belong to the group of kinsmen or neighbors who use it.

294 The women make their own clothing, for the most part of unfulled cloth. They also crochet the stockings, and stitch the opingas, worn by both sexes. The men, however, carry the fulled and heavily felted cloth to the market town, to a tailor who then cuts it in the traditional design of his client's native place, and sews up the pieces and embroiders the finished garment.

A number of other specialists are involved in the production of men's clothing and equipment. A special craftsman provides the quantities of braid with which jacket and trousers are adorned. Hatters, equipped with wooden molds to suit every variation of tribal taste, shape the felt caps, conical or truncated, white or black, which all mountaineers wear. Leather-workers, who are traditionally Turks, make ornate belts for the men, as well as saddles, bags, and straps. Special shoemakers make footgear for those who can afford it, although most wear the opingas which their wives produce from local hides. Most of the shoemakers are Kruja men, and this is a Kruja specialty. At Kukës we saw zebra hides on display outside several shops. These had been sent all the way from South Africa for the manufacture of opingas.

[322] As previously stated[1] wooden buckets are made by professional coopers in towns, and purchased by the mountain people, who use them in dairying and for food storage. Baskets, however, are local products; the country people often bring them to town for sale. Several villages near Scutari specialize in basket-making, and the women, who weave

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[1] [See cat. No. 9, p. 136 -- Analyst]

285 them, bring them to market along with embroidery. These include not only spinning baskets and hand-carrying baskets, but also large osier panniers used in transport—a man can carry one on his back, a horse, two. I believe that the panniers are made by men.

326 Other containers include copperwork and pottery. The coppersmiths in each town hammer out sheets of metal into round trays, which can be used for baking cheese dishes, pastry, etc., or for tea and coffee service. They also make kettles, water jugs, and wash-basins. All of these things are purchased by the mountaineers, who now and then acquire a European chamber-pot to use as soup tureen, and a set of glass tumblers.

323 Three kinds of pottery find their way into the mountaineer's household. In the Catholic tribes, if not elsewhere, the women still make an Iron Age vessel, of simple profile, with handles, without slip, and decorated by incisions. It is hand-modeled, and fired in such a way as to give it a black surface. In the towns, professional male potters make a porous ware on the wheel. This is used for carrying and storing water. Regular modern glazed pottery is imported from Italy, and subsequently sold in the bazaars.

251 Food preservation and storage techniques vary between Catholics and Moslems, owing to their differences in diet. The Catholics preserve much pork by salting and smoking. The men of each household will butcher as many fat pigs as the family needs or can spare, in the fall. They cut the belly fat into flitches and hang it over the fire. An especial delicacy is the *peshk*, or "fish," a long strip of lean back-bacon, smoke-cured, which they cut in slices and fry. Besides these whole pork pieces, they make sausages and cure them in the same [262] way. The Moslems as a rule eat only fresh meat and live on mutton, whereas Catholics eat both mutton and pork.

Both store their cereals and legumes in tubs and bags in the house, and keep maize in special outdoor corncribs, elevated to protect them from rats. Very often a fierce dog will be seen and heard, chained under the crib.

234 Both make butter from their cows' milk, and cheese from that of sheep and goats, although the use of the latter is much more common

000 among the Moslems. Catholics, in country fit